

Antipasti

CALAMARI FRITTI | 15
Fried Calamari

BONELESS WINGS | 14
Garlic Parm, Buffalo, or BBQ

BONE-IN WINGS | 10
6-Piece, Garlic Parm, Buffalo, or BBQ

ANTIPASTO | 16
Assorted Cured Meats | Cheese | Olives

COZZI | 15
Mussels | Red Or White Sauce

ARANCINI | 4ea.
Rice balls stuffed with Bolognese sauce,
coated with breadcrumbs

ZUCCHINI | 10
Breaded Zucchini Sticks

FUNGHI | 10
Breaded Mushrooms

MOZZARELLA | 9
Breaded Mozzarella Sticks

Bruschetta

TRADIZIONALE | 9
Tomato | Oregano | EVOO | Garlic

CAPONATA | 10
Eggplant | Olives | Capers

CARCIOFI | 9
Artichoke | Parmigiano | EVOO

Insalata

CAPRESE | 14
Tomato, Mozzarella, EVOO,
Balsamic, Basil

SICILIANA | 12
Tomato, Onion, Green Pepper,
Cucumber, Olives, Capers, Carrots,
Anchovy

ANTONINO'S SPECIALITA | 16
Lettuce, Tomato, Onion, Egg,
Cucumber, Olives, Prosciutto,
Mortadella, Cheese

INSALATA DI CAESAR | 13
Lettuce, Croutons, Parmigiano

ARUGULA INSALATA | 14
Arugula, Pine Nuts, Olives,
Parmigiano, Balsamic, EVOO

INSALATA BURRATA | 14
Roasted Red Pepper, Balsamic,
EVOO, Arugula

INSALATA DI CASA | Lrg|12 Sm|6
Romaine Lettuce, Tomato, Cucumbers,
Red Cabbage

DRESSINGS
House, French, Ranch, Creamy Garlic

ADD ON
Chicken 7 | Shrimp 8 | Salmon 11
Sausage 6 | Meatballs 6

Contorni | 5

Meatballs | Sausage | Table Bread | Spinach
Broccoli Vesuvio Potatoes | French Fries
Garlic Bread

Antonino's

RISTORANTE



Specialita

VITELLO | Veal 23
POLLO | Boneless Chicken 20
Includes Side Pasta

PARMIGIANA
Breaded | Tomato Sauce | Mozzarella

LIMONE
Capers | Lemon Butter Sauce

VESUVIO
Herbs | White Wine Sauce
Bone-In Chicken | Potatoes or Pasta

MARSALA
Mushrooms | Marsala Wine

SALTIMBOCCA
Sage | Prosciutto | Fresh
Mozzarella | White Wine Sauce

CACCIATORE
Bone-In Chicken | Onions
Peppers | Herbs | Tomatoes

Pesce

LINGUINE CON CALAMARI | 20
Sautéed Calamari | Marinara

SPAGHETTI CON COZZI | 20
Mussels | Red Or White Wine Sauce

LINGUINE CON VONGOLE | 20
Baby Clams | Red Or White

SCALLOPS SOPRA LINGUINE | 22
Sautéed Scallops | Garlic & Oil

SALMONE | 22
Pan Seared | Herbs | Capers
White Wine Sauce
Includes Side Pasta

JUMBO GAMBERI FRITTI | 21
12-Pc Breaded Jumbo Shrimp
Includes Fries In Lieu Of Pasta

FRUTTI DI MAR | 24
Linguini | Calamari
Shrimp | Mussels | Scallops
Matarocco Sauce

LINGUINI GAMBERI BROCCOLI | 21
Shrimp | Broccoli | Garlic & Oil

Add soup or a house salad to any entrée
or pasta for an additional +3

La Pasta

SEMPLICE (Simple) | 15
SPAGHETTI
The quintessential Italian pasta, it is long –
like a string, as spago means string

LINGUINI
Long, flat, strand pasta, its name is derived
from lingua, meaning tongue

RIGATONI
Large tubular ridged pasta, takes its name
from the word rigato, that stands for lined

FETTUCCINE
Flat, long, thick pasta, its name comes from
fettuccia, means little ribbon

Capellini
Long, thin noodles with a round shape, known
as capelli d'angelo, meaning hair of an angel

MOSTACCIOLI
A smaller tubular pasta shape, mostaccioli is
Italian for little mustaches

INTERALE (Stuffed) | 16

GNOCCHI
Rolls of potato stuffed with Asiago cheese

TORTELLINI
Ring shape stuffed with blended cheeses

MANICOTTI
Large tube shaped pasta stuffed with ricotta

RAVIOLI
Square shaped pasta dough stuffed with
choice of Mushroom, Sausage,
Meat or Cheese

Choice of Pasta Sauce

Marinara | Meat +2
Alfredo +3 | Pesto +4
Matarocco +4 | Vodka +5
Carbonara +4
Con Spinacha +5
Garlic & Oil | Puttanesca +4

AL FORNO (In The Oven) | 17

MEAT LASAGNA
Layers Of Pasta, Ricotta,
Ground Beef, Marinara Sauce,
Mozzarella

SPINACH LASAGNA
Layers Of Pasta, Spinach, Ricotta,
Marinara Sauce, Mozzarella

BAKED MOSTACCIOLI
Mostaccioli, Ricotta, Ground Beef
Marinara Sauce, Mozzarella

Altre

EGGPLANT PARMIGIANA | 20
Breaded Eggplant | Marinara Sauce
Mozzarella | Includes Side Pasta

FULL SLAB RIBS | 24
Includes Fries In Lieu Of Pasta
Full Slab

Panzerotti | 12

Baked or Fried Extra Ingredient +2.25

Rotoli | 20

ITALIAN BEEF | EGGPLANT PARM
MEATBALL | CHICKEN PARM

Pizza

Small Serves 1-2 Medium Serves 3-4 Large Serves 4-5

	12"	14"	16"
Cheese.....	16.95	18.95	21.95
Extra Ingredient.....	2.25	2.50	2.75
Gluten Free Crust.....	17.95	-	-

PIZZA INGREDIENTS

Sausage | Pepperoni | Bacon* | Canadian Bacon | Ground Beef
 Italian Beef* | Chicken* | Anchovy* | Fresh Mushroom
 Green Pepper | Onion | Black Olive | Green Olive | Sliced Tomato
 Spinach | Artichoke | Pineapple | Fresh Garlic | Jalapeno
 Giardiniera* | Fresh Basil* | Ricotta* | Fresh Mozzarella*
 Calamata Olives* | Prosciutto* | Roasted Red Peppers* | Arugula*
 * Denotes Double Cost Item

Specialty Pizza

	Small 12"	Medium 16"	Large 16"
Antonino's Special Sausage, Mushrooms, Green Peppers, Onions	25.95	28.95	32.95
Meat Lovers Sausage, Italian Beef, Ground Beef, Pepperoni	28.20	31.45	35.70
Veggie Green Peppers, Mushrooms, Onions, Fresh Tomato, Garlic	28.20	31.45	35.70
Hawaiian BBQ Sauce, Pineapple, Canadian Bacon	23.70	26.45	30.20
Margherita Fresh Basil, Fresh Mozzarella, Fresh Tomato	28.20	31.45	35.70
Bianca EVOO, Artichoke, Fresh Garlic, Parmigiano	23.70	26.45	30.20
Sante Fe Buffalo Sauce, Chicken, Jalapeno, Onions, Tomato	28.20	31.45	35.70
Florentine Spinach, Ricotta, Fresh Garlic	25.95	28.95	32.95
Arugula & Prosciutto EVOO, Arugula, Prosciutto	25.95	28.95	32.95
BBQ Chicken BBQ Sauce, Chicken, Caramelized Onions, Bacon	30.45	33.95	38.45
Pesto Chicken Pesto Sauce, Chicken, Garlic, Artichoke	30.45	33.95	38.45
Wise Guy Italian Beef, Giardiniera	25.45	27.95	32.95
Buffalo Chicken Buffalo Sauce, Chicken	25.45	27.95	32.95
Chicken Alfredo Alfredo Sauce, Chicken, Mushrooms	28.20	31.45	35.70
Burrata Matarocco Sauce, Capers, Calamata Olives, Burrata	28.20	31.45	35.70

Dolce

TIRAMISU | 8

Layers of ladyfinger pastries dipped in espresso, layered with a whipped mixture of eggs, sugar, mascarpone & flavored with cocoa powder

SPUMONI | 7

Multi-flavored ice-cream, chocolate, strawberry, rum & candied fruit filled with a sweet, creamy ricotta

CANNOLI | 5

Tube shaped shell of fried pastry dough, filled with a sweet, creamy ricotta filling, garnished with sweet pistachio nuts

TARTUFO | 6

Zabaione cream center, surrounded by chocolate gelato & caramelized hazelnuts, topped with cocoa powder

Vino Rosso

	Glass	Bottle
Cecchi Chianti Classico Tuscany, Italy-Soft aromas of red berries & spice	10.95	39.95
Poggio Scalette Chianti Tuscany, Italy-Red fruit, blackberries, ripe cherries, elegant	13.95	49.95
Bogle Merlot California, USA-Supple red fruits on the entry give way to touches of cedar and sweet herbs.	-	29.95
Juggernaut Hillside Cabernet California, USA-Dense, velvety, ripe black fruit, anise, cassis	13.95	49.95
Due Torri Pinot Noir Trevenezie, Italy-A delicate bouquet of red cherries, fresh light-bodied red, balanced with mild tannins	9.95	29.95
Stemmari Pinot Noir Sicily, Italy-Dry with emerging notes of blackberries, cherries strawberries	10.95	39.95
Bogle Cabernet Sauvignon California, USA-Complex & developed fruit, impressions of dried cherries, tobacco leaf & vanilla	9.95	29.95
Frescobaldi Remole Tuscany, Italy-Aromas of cherry & strawberry with a full velvety balance	-	29.95
Quest Red Blend California, USA-Rich blackberry, dark chocolate, fresh tobacco, supple tannins	11.95	39.95
Sangiovese Di Majo Norante Santa Cristina, Italy-Cherry aroma, dry & mellow	9.95	29.95

Vino Bianco

Due Torri Pinot Grigio Delle Venezie, Italy-Exquisite dry white, fragrant on the nose bursting with citrus fruit aromas	9.95	29.95
Stemmari Chardonnay Sicily, Italy-Notes of fruit slightly ripened white peach and pear	10.95	39.95
Clean Slate Riesling Mosel Valley, Germany-Lively acidity & minerality, complicated by flavors of ripe peach & citrus fruits	9.95	26.95
Zenato Chiaretto Rose Veneto, Italy-Strong personality, notes of raspberries & blackcurrants with grassy undertones, delicate & balanced	10.95	29.95
Ponga Sauvignon Blanc New Zealand-Aromas of ripe citrus & tropical fruits	9.95	29.95
La Marcca Prosecco I 187ML Veneto, Italy-Fresh sparkling wine with a vibrant bouquet	-	9.95

Birra

IMPORT | 6.00

STELLA ARTOIS | HEINEKEN | MORETTI | PERONI

DOMESTIC | 5.50

MILLER LIGHT | COORS LIGHT | SAM ADAMS
 BUD LIGHT | BLUE MOON | MICHELOB ULTRA

Beveraggi

Pepsi | Diet Pepsi | Starry | Root Beer | Unsweetened Iced Tea | Lemonade
 Aqua Panna | San Pellegrino | Coffee | Decaf Coffee | Espresso | Cappuccino
 Limit two soda refills, per customer

Sandwich | 11.50

Served From Open To 4PM

ITALIAN BEEF | MEATBALL | ITALIAN SAUSAGE | ITALIAN SUB
 BURRATA ARUGULA | CHICKEN VESUVIO | CAPRESE
 CHICKEN PARMIGIANA | EGGPLANT PARMIGIANA
 CAPRESE | CHICKEN PESTO | BUFFALO CHICKEN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness. Gluten free options are prepared to the best of our ability. Kitchen operations involve shared cooking and preparation area's that may contain traces of gluten. Prices subject to change without notice. A 20% service charge maybe added to parties of 8 or more. A split-fee may be applied when applicable. Kitchen closes 15-minutes prior to closing.